

Decatur County Department of Health  
810 North Lincoln St., Greenburg, IN 47240  
Telephone: (812) 663-8301

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**Temporary Food Establishment Guidelines**

All perishable foods containing meats, eggs, milk, cheese or dairy must be refrigerated at 41°F or less until served or maintained at 135°F or more until served. Frozen food is kept at or below 0°F, except when being thawed for preparation or use. Cream pies, custards, etc. having eggs or milk ingredients must be kept under refrigeration as they present an inherent health hazard.

Potentially hazardous frozen food shall be thawed at refrigerator temperatures or below; or quick thawed as part of a continuous cooking process.

Absolutely no home canned foods shall be sold at any time.

Wet storage (in ice) of packaged foods is prohibited.

Multi-use eating and drinking utensils are prohibited (eating and drinking utensils are restricted to single-use articles).

Food-contact surfaces of food preparation equipment such as grills, stoves, and work tables are protected from contamination by consumers, dust and other contamination factors. Effective shields are provided to protect the food and food contact surfaces from contamination where necessary.

Handwashing facilities must be provided in each food preparation and service area for personnel use. Handwashing facilities not in the immediate food preparation area must be pre-approved by the department, conveniently located and accessible at all times.

Refuse and garbage containers must be provided at each facility for the accumulation of garbage and refuse. The containers must have tight fitting lids.

All foods on display must be wrapped or otherwise effectively protected from dust or other contamination. This does not include displays not intended for consumption.

Flies, other insects, and rodents must be effectively controlled.

No person with evidence of an infectious disease such as coughing, cold, intestinal disorders, skin sores, etc. will be allowed to prepare food or work within a food booth.

The establishment is kept free of accumulation of dust, dirt and food particles.

**Beginning January 1, 2007, all temporary food establishments must register with the health department at least one week before first day of sale. The cost is \$15.00**